

Youming Liu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

15 papers	204 citations	7 h-index	14 g-index
16 ext. papers	270 ext. citations	4.3 avg, IF	2.73 L-index

#	Paper	IF	Citations
15	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. <i>Food Chemistry</i> , 2021 , 375, 131913	8.5	2
14	Characteristics of hemoglobin and its pro-oxidative activity in washed silver carp (<i>Hypophthalmichthys molitrix</i>) mince as affected by pH. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15463	2.1	1
13	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp (<i>Hypophthalmichthys molitrix</i>) with different oxidation degrees. <i>Food Chemistry</i> , 2021 , 363, 130307	8.5	2
12	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels with different degrees of cross-linking. <i>Food Chemistry</i> , 2021 , 364, 130443	8.5	2
11	The Effect of Acidic and Alkaline pH on the Physico-Mechanical Properties of Surimi-Based Edible Films Incorporated with Green Tea Extract. <i>Polymers</i> , 2020 , 12,	4.5	4
10	Fast nutritional characterization of different pigmented rice grains using a combination of NMR and decision tree analysis. <i>CYTA - Journal of Food</i> , 2019 , 17, 128-136	2.3	3
9	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Myosin. <i>Food and Bioprocess Technology</i> , 2017 , 10, 370-378	5.1	39
8	Comparison of Conventional Washing Processing and pH Shift Processing on Gelation Characteristics of Bighead Carp (<i>Aristichthys nobilis</i>) Muscle Proteins. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 103-114	1.6	4
7	Effects of salts on the gelatinization and retrogradation properties of maize starch and waxy maize starch. <i>Food Chemistry</i> , 2017 , 214, 319-327	8.5	63
6	Effects of the Acid- and Alkali-Aided Processes on Bighead Carp (<i>Aristichthys nobilis</i>) Muscle Proteins. <i>International Journal of Food Properties</i> , 2016 , 19, 1863-1873	3	9
5	Fabrication of a novel bio-inspired collagen/polydopamine hydrogel and insights into the formation mechanism for biomedical applications. <i>RSC Advances</i> , 2016 , 6, 66180-66190	3.7	20
4	Effects of Acid and Alkali Treatment on the Properties of Proteins Recovered from Whole Guttled Grass Carp (<i>Ctenopharyngodon idellus</i>) Using Isoelectric Solubilization/Precipitation. <i>Journal of Food Quality</i> , 2016 , 39, 707-713	2.7	9
3	Rheological behavior of heat-induced actomyosin gels from yellowcheek carp and grass carp. <i>European Food Research and Technology</i> , 2012 , 235, 245-251	3.4	17
2	Effects of CaCl ₂ on chemical interactions and gel properties of surimi gels from two species of carps. <i>European Food Research and Technology</i> , 2011 , 233, 569-576	3.4	28
1	Influence of Rosmarinic Acid on Biochemical and Structural Properties of Silver Carp Myofibrillar Protein under Methemoglobin Catalyzed Docosahexaenoic Acid Oxidative Stress. <i>Journal of Aquatic Food Product Technology</i> , 1-14	1.6	1